

SHATŌBURIAN

APPETISER

Wagyu Meatballs with Cheese (4 pcs)	\$26
Aburi Cheese with Crackers	\$28
Cajun Beef Tongue Chips	\$18
Wagyu Yukke	\$45
Smoked Truffle Wagyu Carpaccio	\$48
Wagyu Nigiri (2 pcs)	\$38
Uni Sashimi	\$68
+ Add on Oscietra Caviar	+ \$40
Wagyu Temaki	\$58
<i>Wagyu beef, hotate, oscietra caviar & sea urchin</i>	
Unagi Kabayaki	\$56

Shato-Sando \$58
Toast with glazed foie gras, chateaubriand wagyu beef, fresh grated truffle

VEGETABLE

Edamame	\$8
Fermented Kim Chi	\$12
Yuzu Pickled Daikon	\$12
Kinpira Gobo	\$12
Potato Salad	\$15
Shredded Cabbage, Cucumber, Sweet Tomato in Goma Dressing	\$18
Shatoburian Salad, Nori Seaweed in Citrus Onion Dressing	\$18
Tongue Salad	\$20
Sanchu Lettuce	\$13
Maitake Steak	\$20

SIDE

Japanese Rice	\$5
Japanese Egg	\$5
Wagyu Fried Rice	\$18
Wagyu Curry Rice	\$28
Beef Bone Udon with Ajitama Egg	\$38

SOUP

Beef Bone Soup	\$32
+ Oxtail	+\$22
+ Fried Wagyu Meatballs (3 pcs)	+\$18
+ Add on Spicy	+\$2
Egg Drop Nori Soup	\$18
+ Add on Spicy	+\$2

DESSERT

Matcha Ice Cream	\$8
Goma Ice Cream	\$8
Yuzu Sorbet	\$8
Kohii Zerii Coffee Jelly	\$12
Matcha Ice Cream Monaka	\$13
Slice of Brulee Cheesecake	\$25

Truffle Ice Cream Monaka \$35
 Truffle Ice Cream Tub \$68
 Basque Burnt Cheese Cake \$88
Advance order

Shatoburian serves only the finest Japanese Wagyu, high quality rice from Hokkaido and pasteurised sashimi grade eggs. Our beef is cooked medium rare unless otherwise specified. Please let the staff know if you have any food allergies or dietary restrictions.

Prices are not inclusive of 10% service charge and statutory government goods and service tax

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SHATOBURIAN

YAKINIKU

Shio or Tare (Barbeque marinade)

*Steaks are served with Himalayan pink salt, wasabi and condiments at your request

*Please ask the staff for daily limited cuts

*Please note we prioritise quality, some cuts may not be available

BEEF TONGUE

Tokujo	\$38
<i>Premium ox tongue</i>	
Negi	\$48
<i>Thin cut premium ox tongue with spring onion</i>	
Mango	\$58
<i>Criss cut premium ox tongue</i>	
Pocket	\$68
<i>Thick cut premium ox tongue stuffed with tamanegi and naga negi</i>	
Tansuteki	\$98
<i>120g centre cut of ox tongue</i>	
Platter (ADVANCE ORDER)	\$228
<i>6 different styles of premium cut ox tongue</i>	

THIN-SLICE

Shato-Suki	\$98
<i>100g Sirloin, served with Japanese egg</i>	
Rib Shin	\$80
<i>Shabu Yaki with ponzu sauce</i>	
Shin Shin	\$45
Misuji	\$58
Tomosankaku	\$58
Rib Kaburi	\$48
Ichibo	\$44

NORMAL-SLICE

Tokujo Rosu	\$48
Maki Rosu	\$58
Tokujo Karubi	\$55
Fillet	\$80

STEAK-CUT *120gm

Hire	\$120
Ribeye	\$120
Chateaubriand *Rare Cut	\$158

RESERVE CUT *Limited Cut, 120gm

Marinated Kalbi	\$98
Denver	\$120
Harami (80gm)	\$40

OTHER

Pork Belly	\$32
Pork Jowl	\$36
Pork Collar	\$38
Hotate (3 pcs)	\$42
Yari Ika Squid	\$38

SPECIAL YAKINIKU ADD ON

Japanese Garlic in Sesame Oil	\$15
Charred Sweet Onion	\$15
Hokkaido White Corn	\$15
Eringi and Swiss Brown Mushroom	\$15
Japanese Green Pepper	\$15
Wild Forest Buttered Mushroom	\$38

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SHATŌBURIAN

GOHAN

DONBURI

Signature Yakiniku Don

Our house special yakiniku don with glazed foie gras, sea urchin, caviar, onsen egg, topped with truffles

Kurobuta Pork	\$98
A5 Japanese Wagyu Beef	\$128
Chef's Premium Selection A5 Japanese Wagyu Beef	\$188

Premium Wagyu Don- "All In One"

Steak cut Japanese Wagyu beef / Unagi, glazed foie gras, sea urchin, ikura, onsen egg, topped with fresh shaved truffles

A5 Japanese Wagyu Beef	\$128
Unagi Kabayaki	\$98

Butcher's Don

A thicker prime steak cut over rice topped with sweet onion, with marinated egg yolk

\$258

HOUSE SPECIAL CLAYPOT RICE

Truffle Mushroom Gohan

Claypot rice, handpicked mushrooms from France & Japan topped with shaved seasonal truffles

\$108

Kurobuta Pork Gohan

Our signature truffle mushroom claypot rice with kurobuta pork belly, crispy black pork lard and fried shallot

\$158

Yukke Gohan

Claypot rice, marinated beef, kim chi, egg yolk

\$158

Scallop Gohan

Claypot rice, Hokkaido scallops, bonito, sakura ebi

\$188

Premium Gohan

(Please speak to our staff.)

Seasonal

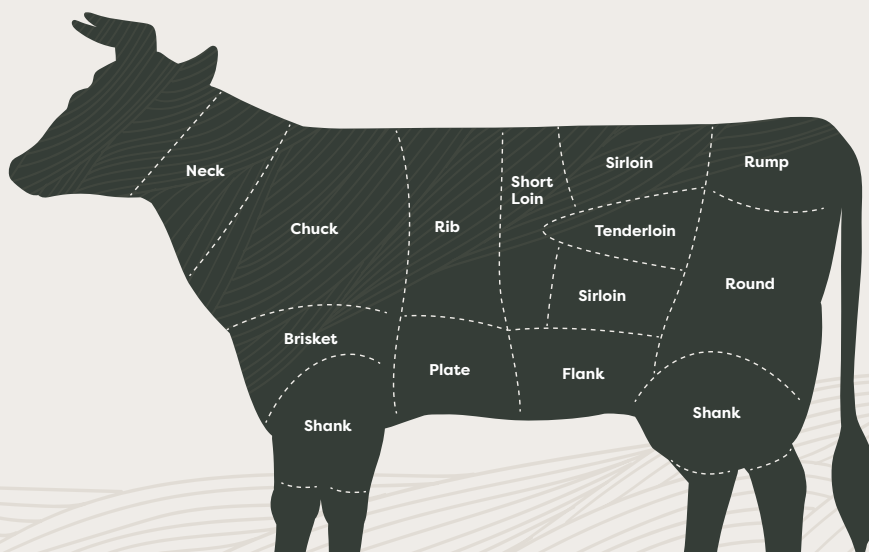
Seasonal Gohan

(Please speak to our staff.)

Seasonal

ADD ON OPTION

+ Mixed Marbled Cut	+ \$68
+ Hokkaido White Corn	+ \$15
+ Seasonal Truffle	+ \$50



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